Household Commodity Fact Sheet





PINEAPPLE JUICE, UNSWEETENED, CANNED

Date: April 2009 Code: A286

PRODUCT DESCRIPTION

- Canned unsweetened pineapple juice is 100% fruit juice with no added sugar or sweeteners.
- Pineapple juice has added ascorbic acid (vitamin C).

PACK/YIELD

 Pineapple juice is packed in 46 ounce cans, which is about 11 servings (½ cup each).

STORAGE

- Store unopened cans in a cool, clean, dry place.
- After opening, store juice in a tightly covered container not made from metal and refrigerate.
- Look at the "Best if used by" or "Best by" date on the can.
- For further guidance on how to store and maintain USDA Foods, please visit the FDD Web site at:

http://www.fns.usda.gov/fdd/facts/biubguidance.htm.

USES AND TIPS

- Pineapple juice can be served as a beverage, chilled on its own, or used as a base for punch.
- Blend pineapple juice with other fruit, yogurt, and ice for a fruit smoothie.
- Mix ½ cup juice with ½ cup seltzer or soda water to make a sweet fruity beverage.
- Use as part of a marinade for vegetables, meats, and fish.

NUTRITION INFORMATION

- ½ cup pineapple juice provides ½ cup in the MyPyramid.gov Fruit Group. For a 2,000 calorie diet, the daily recommendation is about 2 cups of fruits.
- ½ cup of pineapple juice provides 50% of the recommended daily amount for vitamin C.

FOOD SAFETY INFORMATION

- If the can is leaking or the ends are bulging, throw it away.
- If the canned juice has a bad odor or liquid spurts out when the can is opened, throw it away.

OTHER RESOURCES

- www.nutrition.gov
- www.commodityfoods.usda.gov

NUTRITION FACTS							
Serving size: ½ cup (4oz) canned pineapple juice							
Amount Pe	r Servir	ng					
Calories	70	Calor	0				
			% Daily	Value*			
Total Fat 0g				0%			
Saturated Fat 0g				0%			
<i>Tran</i> s Fat	0g						
Cholesterol	0mg		0%				
Sodium 5mg)		0%				
Total Carbor	ydrate	16g		5%			
Dietary Fil	oer 0g			0%			
Sugars ′	12g						
Protein 0g							
Vitamin A	0%		Vitamin C	40%			
Calcium	2%		Iron	2%			
*Percent Daily Values are based on a 2,000 calorie diet.							

PINEAPPLE BERRY SMOOTHIE

MAKES 6 SERVINGS

Ingredients

- 1 can (about 15 ounces) crushed pineapple in juice, undrained
- 1 cup vanilla nonfat yogurt
- 1 medium banana
- 1 cup pineapple juice
- ½ cup frozen strawberries or raspberries
- ½ cup ice cubes

Directions

- 1. Combine pineapple, yogurt, banana, pineapple juice, berries, and ice cubes in blender.
- 2. Blend until smooth.

Nutrition Information for 1 serving of Pineapple Berry Smoothie								
Calories	140	Cholesterol	0 mg	Sugar	24 g	Vitamin C	21 mg	
Calories from Fat	0	Sodium	30 mg	Protein	3 g	Calcium	100 mg	
Total Fat	0 g	Total Carbohydrate 33 g		Vitamin A	4 RAE	Iron	1 mg	
Saturated Fat	0 g	Dietary Fiber	2 g					

Recipe adapted from Dole.com.

PINEAPPLE GAZPACHO

MAKES 5 SERVINGS

Ingredients

- 3 cups canned pineapple chunks, divided
- 1 cucumber, peeled, seeded, and chopped, divided
- 1 cup bell pepper, chopped and divided
- ⅔ cup onion, chopped and divided
- 1 1/4 cups pineapple juice
- 2 tablespoons Italian dressing
- 2 tablespoons sugar
- 2 tablespoons fresh cilantro, chopped (if you like)
- 1 teaspoon jalapeño, chopped (if you like)

Directions

- Combine 1 cup pineapple chunks, ½ cup cucumber,
 cup bell pepper, and ⅓ cup onion in medium bowl;
 set aside.
- Combine remaining pineapple chunks, cucumber, bell pepper, onion, pineapple juice, Italian dressing, and sugar in blender. If using cilantro and jalapeño, add that too. Cover; blend until smooth. Stir into pineapple mixture.
- 3. Cover and refrigerate 2 hours or until chilled.

Nutrition Information for 1 serving of Pineapple Gazpacho								
Calories	190	Cholesterol	0 mg	Sugar	29 g	Vitamin C	100 mg	
Calories from Fat	20	Sodium	100 mg	Protein	2 g	Calcium	50 mg	
Total Fat	2 g	Total Carbohyo	drate 45 g	Vitamin A	14 RAE	Iron	1 mg	
Saturated Fat	0 g	Dietary Fiber	2 g					

Recipe adapted from Dole.com.